



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BURGER KING		REINSPECTION DATE 7/12/2018		INSPECTOR Tamara King	DATE 7/9/2018
LOCATION 71707 29 PALMS HWY, TWENTYNINE PALMS, CA 92277				PERMIT EXPIRATION 12/31/2018	IDENTIFIER: PEP
TIME IN 11:21 AM	TIME OUT 12:36 PM	FACILITY ID FA0005232	RELATED ID PR0012133	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit was to conduct a billable follow up inspection, as indicated in the billable reinspection conducted on 7/2/2018 to verify continued compliance with vermin proofing the facility and elimination of the rodent infestation within the facility.

On the previous re-inspection the following was observed:

- one old dropping observed near the floor sink near the soda syrup storage area.
- one old dropping observed near the floor sink under the prep line
- Pest control records were observed for 6/27/2018. The record indicated no activity, no rodents caught. Follow up for pest control was scheduled by Dewey pest control on 6/29/2018.
- Pest control records were observed for the 6/29/2018 Dewey pest control follow up service conducted this date. The records indicated that no new recent activity was observed, no rodents were caught in any traps. A follow up with Dewey Pest control is scheduled for 7/9/2018.

On this date the following observations were made:

- in the rear dry storage area in the left corner under the dry goods 4 mayonnaise packets, 2 ranch packets, 1 honey mustard packet, and 1 sweet and sour packet were observed gnawed under the shelving units. The boxes in this area were inspected and all boxes containing condiments were sealed. Per employees the sealed boxes are taken to their next location (at the front registers and drive through areas before they are opened.
- The gnawed remains of a ranch packet cover were observed inside of the opened box containing ranch packets under the front register counters. No other evidence of gnawing was observed in any other box and no other contaminated, gnawed product was observed.
- 4-5 pickles were observed in the floor sink under the dry storage racks in the rear dry storage area under the dry goods. Pickles are not stored in this location. 1 of the pickles appeared to have been gnawed. No evidence of vermin in or around the prep line where pickles are stored was observed. The manager stated that at times another manager pours pickle juice down the floor sinks for an aroma of "freshness" The facility is advised to discontinue this practice.
- 1 previously unobserved drain pipe that is no longer in use was observed under the 3-compartment sink near the water heater. This pipe is not sealed. The manager has put in a work order for this pipe to be sealed.
- In the customer area, under the soda machine in the far left cabinet, where there had previously been a gap in the wall (the gap had been sealed with spray insulation after recent inspection to prevent vermin harborage), observed the spray insulation gnawed on, leaving a pile of insulation under the gap. The manager has placed a work order to have this wall further repaired.
- Pest control records were observed for 7/9/2018. Records stated " Inspected interior and exterior of building. All traps were observed rodent free, and no new activity was found. A follow up has been set for 7/12/2018"

Repair the holes in the walls. Discontinue pouring pickles and pickle juice in the drains. Continue to eliminate the infestation and evidence of an infestation. Manager has been instructed to continue efforts and increase efforts to eliminate harborage and elimination of pests and evidence of pests from the facility. Continue to thoroughly clean all areas where rodent droppings/activity have been observed during recent inspections. Provide your local health inspector follow ups regarding progress by sending the Pest control records via email or text to your health inspector, including Dewey pest control documents immediately after their follow ups.

A follow up with local health inspector required to verify continued compliance on 7/12/2018. A follow up inspection will be conducted in 1 weeks time to verify continued compliance and to inspect for continued signs of rodent activity.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



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FACILITY NAME BURGER KING	DATE 7/9/2018
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16K013 Food in good condition, safe and unadulterated



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113967, 113976,

Inspector Comments: On this date the following observations were made:
- in the rear dry storage area in the left corner under the dry goods 4 mayonnaise packets, 2 ranch packets, 1 honey mustard packet, and 1 sweet and sour packet were observed gnawed under the shelving units. The boxes in this area were inspected and all boxes containing condiments were sealed. Per employees the sealed boxes are taken to their next location (at the front registers and drive through areas before they are opened.
- The gnawed remains of a ranch packet cover were observed inside of the opened box containing ranch packets under the front register counters. No other evidence of gnawing was observed in any other box and no other contaminated, gnawed product was observed.

Eliminate the vermin infestation from the facility. Ensure all foods remain free from adulteration and contamination. Discard all items that have been contaminated and adulterated.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: 1) Observed 1 old unused pipe unsealed under the 3-compartment sink.
2) Observed evidence of vermin gnawing on spray foam insulation in the cabinet at the far left under the soda machine.

Repair these areas and seal all gaps in the facility greater than 1/4" to eliminate potential for vermin harborage/entrance.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

The purpose of this visit was to conduct a follow up inspection, as indicated in the billable reinspection conducted on 7/2/2018 to verify continued compliance with vermin proofing the facility and elimination of the rodent infestation within the facility.

On this date evidence of gnawing of single serve condiment packets was observed in 2 locations in the facility.
Observed gnawing of insulation in a cabinet under the soda machine.
No fresh droppings were observed.

Repair the holes in the walls. Discontinue pouring pickles and pickle juice in the drains. Continue to eliminate the infestation and evidence of an infestation. Manager has been instructed to continue efforts and increase efforts to eliminate harborage and elimination of pests and evidence of pests from the facility. Continue to thoroughly clean all areas where rodent droppings/activity have been observed during recent inspections. Provide your local health inspector follow ups regarding progress by sending the Pest control records via email or text to your health inspector, including Dewey pest control documents immediately after their follow ups.

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Signature(s) of Acknowledgement



Public Health
Environmental Health Services

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NAME: Annita Vieyra
TITLE: Store Manager

Total # of Images: 0